

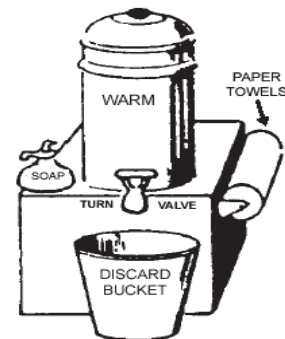
GUIDELINES FOR TEMPORARY FOOD ESTABLISHMENTS

The purpose of these requirements is to prevent foodborne illness and protect public health by assisting operators of temporary food service establishments in meeting minimum construction standards and in using safe techniques when storing, preparing, displaying or serving foods. **TEMPORARY FOOD ESTABLISHMENT** is a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration.

Note: Copy of current inspection must be displayed to the public during the event.

1. A **permit** is required for anyone or any organization who sells food to the public. Contact the Sweetwater-Nolan County Health Department for an application, to pay the applicable fee, and to schedule an inspection, at least **one person must have a Food Handlers Certificate**, must be shown before permit is issued.
2. Design your booth with food safety in mind. It must be entirely enclosed excepted for serving window. Clear plastic or screening on side Walls will aid visibility. **Approved flooring required, can not be on grass or dirt. ONLY FOOD WORKERS MAY BE PERMITTED IN THE FOOD PREPARATION AREA, AND ANIMALS ARE PROHIBITED.** All booths must have suitable covering over food preparation, cooking areas. Booths must be clean and well maintained.

3. **Water Supply:** A sufficient quality of portable water must be available in the immediate area for handwashing, utensil cleaning and sanitizing.



4. **Hand washing** station must be set up prior to any selling of food and be accessible at all times. An example of an approved set up would be a 2 1/2-gallon water cooler with a free-flow spigot filled with warm water; hand cleaning soap or detergent, disposable paper towels, and a catch basin (bucket) to catch the waste water. Disposable gloves may be used BUT they do not replace proper hand washing. **WASH HANDS OFTEN!**

5. **Ware washing** must be available to wash utensils. 3 sturdy tubs of at least 2 gallon capacity can be used, one for **WASHING**; one for **RINSING**, and one for **SANTIZER (one teaspoon of bleach per gallon of water); and AIR DRY AREA.** Test strip to verify the concentration of sanitizer. **ALL LIQUID WASTE** shall be stored in a leak proof container and disposed into an approved sanitary sewer system.



6. **Covered trash containers** must be provided.

7. **Dispensers must be used for condiments** (i.e., pre-packaged, squeeze bottles or hinged lid containers). No open bowls of condiments will be allowed for customer use.

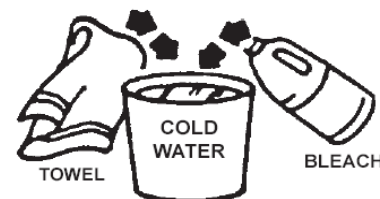
8. Use a **calibrated probe thermometer** 0°-220° F to check on cooking and cold holding temperatures. **A thermometer is require in all cold hold units. Hot food holding temperature 135° F or higher; Cold food holding temperature 41° F or lower**



9. **No food and supplies stored on the ground.** Shelves or racks, and or pallets may be used.

10. **No bare hand contact** with ready-to-eat foods. Server must use disposable gloves, tongs, spoons, spatulas or deli paper to handle foods ready-to-eat, and wash hands after handling money.

11. **Adequate lighting** is required. Shatterproof or shielded bulbs are required.



12. **Ice** used for human consumption must be stored separately from ice used to refrigerate drinks.. Use a scoop to dispense ice, never with hands. Must be from a reliable source.

13. Rinse and store your wiping cloths in a bucket of sanitizer (for example, 1 capful of bleach in 2 gallons of water) Change the solution every two hours. Well sanitized work surfaces prevent cross contamination and discourage flies.

14. Keep your menu simple, and keep potentially hazardous foods (meats, eggs, dairy products, poultry, fish at **41° F or below, or at 135° F or above at all times.** Avoid using pre-cooked foods or leftovers. **FOOD MUST BE PREPARED IN A HEALTH DEPARTMENT PERMITTED KITCHEN OR ON SITE. Food can not be prepared at home.**

15. Hair restraints such as caps, hair nets, etc. shall be worn when cooking or preparing food. Cuts should be covered, and no jewelry must be worn. Wear clean outer garments. **Must not smoke or eat in food area.** Anyone who shows signs of illness must not be in booth. Workers must have access to a restroom.



SWEETWATER-NOLAN COUNTY HEALTH DEPARTMENT
PROMOTING HEALTH * PREVENTING DISEASE

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16. The top six causes of FOOD POISONING: *Inadequate Cooling and Cold Holding; Preparing Food Too Far Ahead of Service; Poor Hygiene and Infected Personnel; Inadequate Hot Holding; Inadequate Re-Heating; Contaminated Raw Foods & Ingredients.*
REMEMBER IF IN DOUBT, THROW IT AWAY!